



Recipe Name: Chicken Mac'n Cheese

File No:

Recipe Adapted From:



Child Nutrition Recipe Box

Let's Cook
WISCONSIN SCHOOL MEALS ROCK

Grade Group (s): K-8, 9-12	HACCP Process <input type="checkbox"/> #1 No Cook <input type="checkbox"/> #2 Cook & Serve Same Day <input type="checkbox"/> #3 Includes Cooling Step
Number of Portions: 100	
Portion Size: ¾ cup	
Serving Utensil:	
Servings per Pan:	

Ingredients	Weight	Measure	Procedure
Pasta, Macaroni, Whole Grain-Rich, Dry USDA #110501	6¼ lbs		1. Cook pasta according to package directions and set aside. 2. Defrost chicken in refrigerator. 3. In a skillet, cook oil and onions until tender. 4. Add garlic and cook for 30 seconds longer. 5. Add hot sauce and simmer for 10 minutes. 6. Place defrosted chicken in a large bowl, drizzle sauce over the meat and toss to coat evenly. 7. Melt butter in steam table pans in the oven. 8. Place cooked pasta in warm steam table pans with melted butter. Stir pasta with melted butter, to coat. 9. Put equal amounts of shredded cheese on top of pasta in each pan. Add salt and pepper evenly to each pan. 10. Place sauce and meat over the cheese, evenly, do not mix. 11. Pour milk around edges of the pan, do not disturb the cheese and chicken/sauce on top of pasta. Cover pans. 12. Place in a preheated oven set to 325°F for at least 60 minutes, until cheeses have melted and internal temperature is 165°F for 15 seconds. CCP: hot hold at 135°F or higher for service.
Oil, Vegetable		4 tsp	
Onion, Raw, Finely Diced		¼ cup	
Garlic, Granulated		2 tsp	
Sauce, Peppers, Hot, Chili		3 cup	
Chicken, Fajita Stips, cooked, Frozen USDA #100117 (1.7 oz = 1 oz eq)	4 lbs		
Butter, Unsalted	8 oz		
Salt		2 tsp	
Pepper, Ground		1 Tbsp	
Milk, 1% Low-Fat	2 gal 3 qt		
Cheese, Cheddar, Shredded, Reduced Fat, USDA #100012 (1 oz = 1 oz eq)	6 lbs		
Cheese, Cheddar, White, Shredded USDA #100002 (1 oz = 1 oz eq)	4 lbs		

Meal Component Contribution			Total Yield	
Meat/Meat Alternate: 2 oz eq			Weight:	
Vegetable Subgroups			Number of Pans:	
DG	RO	BPL	Pan Size:	
			Volume:	
S	O	A	Nutrition Analysis Based on Portion Size	
Fruit:			Calories: 342 kcal	
Grains: 1 oz eq			Saturated Fat (g): 7.66g	
Based on USDA Food Buying Guide-RAW			Sodium (mg): 524.56mg	
			Calculated using NutriKids	

Equipment (if not specified in procedures above):

DG - dark green RO - red orange BPL - bean, peas, legumes
S - starchy O - other A - additional